



USDA Foreign Agricultural Service

GAIN Report

Global Agriculture Information Network

Voluntary Report - public distribution

Date: 6/4/2003

GAIN Report Number: CH3099

China, Peoples Republic of

FAIRS Product Specific

Edible Hydrogenated Oil: DRAFT FOR COMMENTS

2003

Approved by:

Larry M. Senger
U.S. Embassy

Prepared by:

Adam Branson, Wu Bugang

Report Highlights:

This is an UNOFFICIAL translation of the People's Republic of China Standard for Edible Hydrogenated Oil (GB 17402-xxxx) and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation is accurate.

Includes PSD Changes: No
Includes Trade Matrix: No
Unscheduled Report
Beijing [CH1]
[CH]

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

Introduction

The People's Republic of China Ministry of Health (MOH) published DRAFT versions of several National Standards in August 2002 on the MOH website (www.moh.gov.cn). This document is an UNOFFICIAL translation of a DRAFT National Standard that appeared on that website.

The MOH has not published a final version to this DRAFT therefore, the previous Standard, if any, is still valid. National Standards that are abbreviated 'GB' and issued by MOH are compulsory standards that both domestic and imported goods must satisfy. MOH standards abbreviated 'GB/T' are voluntary.

At this time, U.S. industry and government officials are invited to offer comments on the DRAFT National Standard. Questions and comments should be submitted to the USDA/FAS International Trade Policy Office of Food Safety and Technical Services by fax (202-690-0677) or by email (ofsts@fas.usd.gov and roseanne.freese@usda.gov).

Individuals/organizations offering comments are requested to provide copies of their comments to the U.S. Embassy Office of Agricultural Affairs by fax (86-10-6532-2962) or by email (AgBeijing@fas.usda.gov).

In order to facilitate comments regarding this regulation; please identify the regulation of concern and recommended changes by page, paragraph, and line before forwarding to FAS.

Once finalized, this standard will substitute GB17402-1998 Hygienic Standard for Edible Hydrogenated Oil.

BEGIN TRANSLATION

Items noted in the translation of GB17402-XXXX Hygienic Standard for Edible Hydrogenated Oil:

- The definition and the hygienic requirements of the raw and auxiliary materials, food additives, production, processing, packaging, labeling, transportation, and storage are added.
- The maximum residue level for copper is cancelled.
- The unit of per oxidation value per unit is changed from a percentile to gram per 100 grams.
- Appendix A of this standard is now standardized.

Drafting units of this standard are: the Hygiene and Disease Control Station of Shanghai City, the Hygiene and Disease Control Station of Beijing City, the Public Hygiene Inspection Station of the Public Hygiene Bureau of Tianjin City and the Public Hygiene Inspection Institute of Liaoning Province.

Individuals who prepared the draft of this standard are: Yang Zhaoping, Jiang Peizhen, Zhang Ze, Cui Chunming, Wan Xutai, Chen Baochun.

GB17402-XXXX Hygienic Standard for Edible Hydrogenated Oil

1. Scope

This Standard prescribes the technical requirements of the edible hydrogenated oil; including the hygienic requirements for food additives, production, processing, packaging, labeling, and testing methods. This Standard applies to edible hydrogenated oil.

2. Referenced Documents

The clauses in the below standards, though referenced in this standard, have become clauses of this standard. All listed documents are applicable at the time of publication of this standard. However, all standards are subject to modification and the parties that apply this standard should study the possibility of using the recent versions of the following standards.

GB 191 National Standard for Packaging, Storage, and Transportation Labels

GB 2760 National Hygienic Standard for Food Additives

GB/T 5009.12 Determination of Lead in Food

GB/T 5009.37 Analysis of Edible Vegetable Oil

GB7718 National Standard for Food Labels

GB8955 Hygienic Standard for Edible Oil Plants

3. Definitions

The following definitions apply to this standard.

Edible hydrogenated oil: Product made from edible vegetable oils after hydrogenation and refinement that is used as a raw material in the food industry.

4. Requirement

4.1. Raw Material Requirements

Shall conform to the relative rules, regulations and standards.

4.2. Requirement for Inspection by Sensory Organs

Product should appear as an ivory, plastic, solid with a fine homogenous quality and without any strange smell.

4.3. Physical Requirements

Shall conform to the requirements in Table 1.

Table 1. Physical Requirements

Index	Standards
Acid value, mgKOH/g	= 1
Peroxide value, g/100 g	= 0.1
Lead (Pb), mg/kg	= 1

5. Food Additives

5.1. The quality of food additives shall conform to related rules, regulations and standards.

5.2. The varieties and dosage of food additives shall conform to GB2760.

6. Hygienic Requirements for Production and Processing

Shall conform to relevant rules, regulations and standards.

7. Packaging

The packaging materials and containers shall conform to related hygienic rules, regulations and standards.

8. Labeling

For the designed package, refer to GB7718.

For the labels on packaging cases, refer to GB191.

9. Storage and Transportation

9.1. Storage

The products should be stored in dry locations with good ventilation and kept away from harmful, poisonous, volatile or corrosive materials with any strange smell.

9.2 Transportation

During transportation, the products should be prevented from sun, rain or the other harmful materials with strange smell.

10. Testing Methods

10.1. Requirements for Inspection with Sensory Organs

Refer to Appendix A of this standard.

10.2. Physical Requirements

10.2.1. Acid Value

Determined according to GB/T5009.37.

10.2.2 Peroxide Value

Determined according to GB/T5009.37.

10.2.3 Plumbum

Determined according to GB/T5009.12.

Appendix A: Standardized Appendix

Inspection with Sensory Organs

A.1. Color

A.1.1. Instrument

Culture dish: 50mm in diameter

A.1.2. Operation Procedure

Take a small sample (about 1 cm²) with a cleaned glass stick and put it onto the center of the culture dish. Observe it under natural light or by reflected light on a white background. Try to describe it with the following words, such as white, ash gray, ivory, lemon, light yellow, yellow, orange, etc.

A.2. Appearance

A.2.1. Operation Procedure

Touch the sample in the dish carefully with the glass stick to judge its rigidity, and describe it with the following words, such as hard solid, solid, half solid, sticky glue, half-liquid, etc. Take a sample with the cleaned glass stick and put it on the clean forefinger, and then, rub it with the forefinger and thumb, to sense it carefully and describe it with the following words, such as rough, little grains, fine, etc.

A.3. Smell and taste

A.3.1. Instrument

A.3.1.1. Beaker: 50mL

A.3.1.2. Water bath

A.3.2. Operation Procedure

Take a little sample with a clean glass stick and put it into a 50-mL beaker. Next, put the beaker in a water bath and heat it to 50 degrees centigrade. At the same time, stir the sample with the stick and smell it, and put a little sample on the tip of the tongue to check its smell and taste. Finally, describe its smell with the following words, such as burnt, sour, rancid, fishy, moldy, milky, creamy, etc. and describe its taste with the following words, such as sweet, sour, bitter, hot, salty, mild, delicious, etc.

END TRANSLATION